

Dinner, Bed and Breakfast Menu

FIRST COURSE

SOUP OF THE DAY

Served with Bread & Butter

Contains Gluten & Dairy. Can be Gluten Free with Gluten Free Bread

LARGE KING PRAWNS

Flash fried King Prawns cooked with Garlic, Chilli, Spring Onions and finished with Lemon & Parsley.

Contains: Crustacean & Dairy

BLACK PUDDING SALAD

Pan Fried Black Pudding and Chorizo served with Salad and topped with a Balsamic Dressing

Contains: Gluten and Dairy

TRADITIONAL PRAWN COCKTAIL

Plump Greenland Prawns set on Baby Gem topped with a Marie Rose Sauce. Served with Brown Bread and Butter

Contains: Dairy, Crustaceans & Gluten

SECOND COURSE

MASSAMAN SPICED LAMB SHANK

Served on a bed of Rice and a Mint Yoghurt Dressing.

Contains: Dairy, Crustacean and Peanut

SOZ RUMP STEAK

Served with Chunky Chips, Flat Cap Mushrooms, Beef Tomatoes and Onion Rings

Contains: Gluten— Gluten Free without Onion Rings

ITALIAN JOB

Grilled Butterfly Chicken Breast served with a Garlic and Pepperoni Penne Pasta.

Contains: Gluten and Dairy

CHICKEN STROGANOFF

Served with Rice & Chunky Chips

Contains: Gluten, Dairy & Mustard

BEEF LASAGNE

Handmade layers of Pasta and Bolognese topped with a Mornay Sauce, baked in the oven and served with half a Garlic Ciabatta, Salad and Chunky Chips.

Contains: Gluten, Sulphites, Egg & Dairy

THIRD COURSE

HOMEMADE STICKY TOFFEE PUDDING

Topped with Butterscotch sauce and served with Vanilla Ice Cream

Contains: Gluten & Dairy

TRIO OF ICE CREAMS

Ask your waiter for details and allergens

LEMON MERINGUE SUNDAE

Lemon Meringue and Vanilla Ice Cream with Lemon Curd, Meringue pieces and topped with Cream.

Contains: Dairy & Egg

ETON MESS

Meringue & Seasonal Berries bound in a Chantilly Cream

Contains: Egg and Dairy